

International Wine Challenge
2020
SIMONNET-FEBVRE



CHABLIS BIO 2018

Fresh ripe stonefruit into steely stony notes and ripe floral character, elegant structure, long finish. 93/100

Panel Chair: Elizabeth Kelly MW
Co-Chair: Helen McGinn.



CHABLIS D1840 2018

Ripe juicy pears and apricots + peaches with a herbal character, with a toasty elegant finish. 90/100

Panel Chair: Elizabeth Kelly MW
Co-Chair: Helen McGinn.



CHABLIS PREMIER CRU FOURCHAUME 2018

Jolty finish with round pear and apple notes. Has nice depth to the fruit. 88/100

Panel Chair: Tom Forrest
Co-Chair: Tim Atkin MW.



CHABLIS PREMIER CRU MONTMAINS 2018

Mineral stony aromas, peach citrus almond notes. Basil and wet stone with green bell pepper. Freshness. 87/100

Panel Chair: Tom Forrest
Co-Chair: Tim Atkin MW.